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AND  
IUPAC COMMISSION ON FOOD\*

## LEXICON OF LIPID NUTRITION

(IUPAC Technical Report)

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## COMMENTS ON THE TABLES

For Tables 4 and 5, the authors have consulted the following references for the listed figures:

USDA: Official Standards of the U.S. Department of Agriculture

Codex: Codex Alimentarius: Alinorm 95/17

Reference [1]: A. Karleskind and J. P. Wolff (Eds.), *Manuel des Corps Gras*, TEC-Lavoisier, Paris (1992).

Table 4 Fatty acid composition of oils and fats of vegetable sources (expressed as percentage mass-fraction of total fatty acids).

	Almond oil	Avocado oil	Babassu fat	Canola oil	Cashew nut oil	Cocoa butter	Coconut oil	Corn (maize) oil	Cottonseed oil
C10:0		1.2-7.6					6.0		
C12:0		40.0-55.0					44.6	0.0-0.3	<0.2
C14:0		11.0-27.0				0.1	16.8	0.0-0.3	0.6-1.0
C16:1 n-7	0.6		4.6			0.2*		0.0-0.4*	<1.2
C17:0									
C17:1									
C18:3 n-3			0.8						
C20:0					10.0		0.1		
C20:1 n-9									
C20:2 n-6									
C20:4 n-6									
C22:0									
C22:1 n-9									
C22:2 n-6									
C24:0									
C24:1 n-9									
C6:0								0.6	
C8:0							7.5		
C16:0	6.5		17.2	5.2-11.0	4.0	4-6	25.4	8.2	8.6-16.5
C18:0	1.7		0.2	1.8-7.4	2.0	6-12	33.2	2.8	<3.3
C18:1 n-9	69.6		64.0	9.0-20.0*	56.0	68-75	32.6	5.8	20.0-42.2*
C18:2 n-6	17.4		13.1	1.4-6.6*	26.0	7-22	2.8	1.8	39.4-65.6*
Source	USDA	USDA	Codex	Codex	Codex	Codex	Codex	Codex	Codex

\*Exact position of double bond not available.

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Table 4 (cont'd.) Fatty acid composition of oils and fats of vegetable sources (expressed as percentage mass-fraction of total fatty acids).

	Palm oil	Palm stearin	Peanut oil	Pecan nut oil	Pistachio nut oil	Poppyseed oil	Rapeseed oil	Rapeseed oil (low erucic acid)
C6:0								
C8:0								
C10:0	<0.4	0.1-0.5	0.1-0.4	0.0-0.1	0.3	0.2	<0.2	3.3-6.0
C12:0	0.5-2.0	0.9-1.4	1.1-1.8	0.0-0.1	11.6	1.5-6.0	0.1-0.6*	0.1-0.6*
C14:0	40.1-47.5	38.2-42.9	48.4-73.8	8.3-14.0	0.5	<3.0*		
C16:0	<0.6*	0.1-0.3*	>0.2*	<0.2*	0.6			
C16:1 n-7								
C17:0								
C17:1								
C18:0	3.5-6.0	3.7-4.8	3.9-5.6	1.9-4.4	1.6	2.9	0.5-3.1	1.1-2.5
C18:1 n-9	36.0-44.0*	39.8-43.9*	15.6-36.0*	36.4-67.1*	64	19.7	8-60*	52.0-66.9*
C18:2 n-6	6.5-12.0*	10.4-13.4*	3.2-9.8*	14.0-43.0*	24.8	15.2	11-23*	16.1-24.8*
C18:3 n-3	<0.5*	0.1-0.6*	0.1-0.6*	<0.1*	1.1	0.5	5-13*	6.4-14.1*
C20:0	<1.0	0.2-0.6	0.3-0.6	1.1-1.7	0.7	0.5	<3.0	0.2-0.8
C20:1 n-9				0.7-1.7	0.7		3-15	0.1-3.4
C20:2 n-6							<1.0	<0.1
C20:4 n-6								
C22:0				2.1-4.4	<0.5	<2.0	<0.5	
C22:1 n-9				<0.3*		2-60*	<2.0*	
C22:2 n-6						<2.0*	<2.0*	
C24:0				1.1-2.2		<2.0	<2.0	
C24:1 n-9				<0.3*		<3.0*	<0.4*	
Source	Codex	Codex	Codex	USDA	USDA	USDA	Codex	Codex

\*Exact position of double bond not available.

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